



*Be My Guest
Thai Bistro*

FREE DELIVERY WITH \$15 MIN. 5-10 P DAILY

951 CLEMENT ST

SAN FRANCISCO CA 94118

BE MY GUEST THAI BISTRO.COM

T. 415.386.1942

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MON 4 P - 10.30 P

TUE-SUN 11 A - 10.30 P

AWARD

- ♦ TOP 5 BEST THAI 2009
BY SFGATE (SF CHRONICLE)
- ♦ BEST THAI FOOD 2005 & 2008
BY CITYSEARCH

Appetizer

1. Summer Rolls \$6.95

Fresh spring rolls stuffed with tofu, shrimps, egg, cucumber, carrot, bean sprouts, mint wrapped with romaine lettuce and rice wrapper served with tamarind sauce.

2. Sunrise Fish Cake \$7.95

Fried mixed fish with curry paste, chopped kaffir lime leaves and green beans served with cucumber salad

3. Corn Fritters \$6.95

Pan fried sweet corn with rice flour served with cucumber salad.

4. Crispy Tofu \$6.95

Fried tofu served with house special peanut sauce.

5. Imperial Rolls \$6.95

Fried egg rolls stuffed with cellophane noodles, shiitake mushroom, cabbage served with sweet and sour sauce

6. Be My Guest Trio \$8.95

Fried light battered prawns, calamari and scallops served with plum sauce.

7. Southeast Asian Toast \$6.95

Fried toast with minced pork and shrimp served with cucumber salad.

8. Crispy Duck \$6.95

Fried rice wrappers stuffed with roasted duck, shiitake mushroom, cellophane noodles, leeks and celery served with hoisin plum sauce.

9. Satay \$6.95

Grilled marinated curry chicken or gluten skewers served with house special peanut sauce and cucumber salad.

10. Nur Tod \$6.95

Fried marinated beef jerky Thai style served with red hot chili sauce

11. Okonomiyaki (Japanese Pizza) \$7.95

Pan fried rice flour mixed with eggs, shrimp, carrot and cabbage topped with Okonomiyaki sauce, mayonaise, katsuobushi (dried bonito) and flakes seaweed.

12. Samosas \$7.95

Fried rice wrappers stuffed with potato, pea, onion in an aromatic curry spices and fresh herb served with cucumber salad.

13. Garlic Edamame \$6.95

Stir fried Japanese beans in delicious garlic spiced sauce.

14. Cream Cheese Shrimp Wontons \$8.95

Fried wonton wrapped with shrimp, cream cheese, scallion and ginger served with sweet & sour sauce.

Salad

● 15. Som-Tum Classic Thai salad \$7.95

Green papaya, carrot, string beans, cherry tomatoes, garlic, chili with fresh lemon dressing topped with grilled prawns and slice roasted almond.

● 16. Som-Tum Fruity \$7.95

Seasonal fruit with tomatoes, mint, chili and fresh lemon dressing topped with slice roasted almond.

● 17. Asian Noodle Salad \$7.95

Grilled Marinated Chicken, cabbage, mushroom, Capellini Angel Hair Pasta, ground peanut mixed with peanut sauce dressing

18. Smoked Salmon Salad \$7.95

Mixed greens salad, tomatoes topped with zesty roasted garlic-ginger wasabi dressing

● 19. Grilled Beef Salad \$7.95

Grilled marinated beef with onion, fresh mints, ground roasted rice, chilli and lemon dressing.

Soup

● 20. Tom Yum Soup \$8.00 Shrimps add \$2

Spicy and sour soup with your choice of meat, mushroom, lemongrass, galangal and kaffir lime leaves

21. Tom Kha Soup \$8.00 Shrimps add \$2

Coconut milk soup with your choice of meat, mushrooms, lemongrass, galangal and kaffir lime leaves.

● 22. Poh Taek Soup \$12.95

Spicy and sour combo seafood soup with lemongrass, galangal, mushroom and kaffir lime leaves.

23. Chicken Stew Soup \$7.00

Slow cooked chicken, winter melon, potatoes, carrots, celery and green onion.

24. Miso Shiru Clams and Seaweed Soup \$8.00

A traditional Japanese soup mixed softened miso paste, wakame (seaweed), tofu, clams and sprinkled scallion.

Add Green \$6.95

Create your own favorite sautéed dish by selecting one of these vegetable pan fried with choices of garlic-oyster flavor or black bean sauce (Served medium spicy)

Meat or Tofu add \$1 Shrimps add \$2

Broccoli

Eggplant

Green Bean

Spinach

Snap Pea

Pea Sprout

Noodle

Your choices of meat are beef, chicken, pork or substitute meat with tofu for delicious vegetarian food.

Shrimps add \$2 Duck add \$2

25. Pad Thai \$9.95

Stir fried rice noodles with a choice of meat, chives, tofu, egg, bean sprouts, tamarind sauce and ground peanut. (Please ask no egg for vegetarian version)

26. Lad Nar \$8.95

Stir fried rice noodles with a choice of meat, broccoli in black bean gravy sauce.

27. Pad See-u \$8.95

Stir fried rice noodles with a choice of meat, egg and broccoli and a splash sweet thick soy sauce. (Please ask if you'd like to get vegetarian version without egg or fish sauce)

● 28. Pad Kee Mao \$8.95

Stir-fried rice noodles with a choice of meat, bell peppers, carrots, tomatoes, green beans, chili and basil.

29. Pad Woon Sen \$8.95

Cellophane noodles with a choice of meat, egg, cabbage, mushroom, tomato and onions. (Please ask if you'd like to get vegetarian version without egg or fish sauce)

30. Beef Noodle Soup \$8.95

Rice noodles in beef broth, with beef lean flank and bean sprouts topped with cilantro and scallion.

● 31. Jumbo Prawns Noodle Soup \$8.95

Rice noodles in hot and sour lemongrass soup with jumbo prawns and bean sprouts topped with cilantro and scallion

32. Honey Roasted Duck Noodle Soup \$8.95

Egg noodles in duck broth, with honey roasted duck, spinach, bean sprouts and wontons topped with cilantro and scallion.

● 33. Mee Goreng \$10.95

Stir fried yellow noodle Indonesian style with your choice of meat, cabbage, onion, carrot topped with crispy shallot and scallion.

34. Garlic Noodle with BBQ Pork Loin \$12.95

Stir-fried yellow noodle with garlic topped with marinated tangy BBQ pork loin served with sweet and sour sauce.

Side Order \$2

Coconut rice

Brown rice

Sticky rice

Garlic rice

Peanut sauce

Cucumber salad

Steamed noodle

● Dishes are prepared medium spicy. Please let our staff know if you would like to make it hotter or milder.

From Land

Your choices of meat are beef, chicken, pork substitute meat with tofu for delicious vegetarian meal. Shrimps add \$2

- 35. Kra Praw \$8.95
Stir fried choice of meat with fresh chili pepper, onion and basil.
- 36. Pad Katiem \$8.95
Stir fried choice of meat with garlic-oyster sauce and scallions.
- 37. Prik Khing \$8.95
Stir fried choice of meat with chili paste, bell pepper and green beans.
- 38. Cashew Nut \$10.95
Stir fried choice of meat with chili paste, bell pepper, onion and cashew nut.
- 39. Pineapple Fried Rice \$9.95
Pan fried rice with choice of meat, egg, scallion, bell peppers, pineapple, cashew nut, dried cranberry and curry powder.
- 40. New York Steak \$14.95
Grilled 12 OZ New York loin steak marinated with coriander seeds, garlic, pepper served with mixed green salad, mashed potato and spicy lime zest dipping sauce.
- 41. Honey Roasted Duck \$12.95
Marinated roasted duck with honey served with spinach special homemade sauce and pickled chili.
- 42. BBQ Rack of Lamb \$14.95
Marinated rack of lamb with Thai herb served with mash potato, sweet and sour sauce and mixed green salad.
- 43. BBQ Pork Loin \$9.95
Marinated pork loin with garlic and black pepper served with sweet and sour sauce.
- 44. Volcano Chicken \$12.95
Marinated whole chicken with Thai spices served flambé style with sweet and sour sauce and mixed green salad.
- 45. Midori Curry \$9.95
A choice of meat in green coconut curry, bamboo shoots, eggplants, green beans, bell peppers, kaffir lime and basil.
- 46. Bloody Curry \$9.95
Honey Roasted duck in red coconut curry, green beans, bell peppers, kaffir lime and basil.
- 47. Kiir-i Curry \$9.95
A choice of meat in with aromatic yellow curry, potatoes, carrots, onion topped with crispy shallot served with cucumber salad.
- 48. Pumpkin Curry \$9.95
A choice of meat in red coconut curry, pumpkins, bell peppers and basil.
- 49. Panaeng Curry \$9.95
A choice of meat in panaeng peanut coconut curry, green beans, bell peppers, kaffir lime leaves.
- 50. Masmun Lamb Curry \$14.95
A typical Southern Thai mild and slightly sweet curry with New Zealand lamb, potatoes, peanuts and onion.

- 51. Traffic Jam Curry \$10.95

Combo of 3 samplers of curry served with cucumber salad.

- Gluten in red coconut curry, green beans, bell pepper, tomatoes and basil.
- Beef in green coconut curry, bamboo shoots, eggplants, green beans, bell peppers, basil.

- Chicken in yellow coconut curry, potatoes, carrots, onion topped with crispy shallot.

- 52. Japanese Curry \$9.95

Slow-cooked beef in Japanese curry sauce with potatoes, carrot, onion topped with Nori-ko seaweed and scallion.

- 53. Veg' Curry Corner \$9.95

Mixed vegetable in green coconut curry, eggplants, green beans, bell peppers, basil served with Capellini Angel Hair Pasta.

- 54. Tofu Praram Long-Song \$8.95

Golden tofu, green beans and spinach topped with home made peanut sauce.

- 55. Pad Pak \$8.95

Fresh selection of seasonal vegetable sautéed with gluten and dried cranberry.

From Sea

- 56. Garlic Prawns \$12.95

Sautéed prawns with garlic and pepper served with broccoli.

- 57. Salmon Filet with Red Pineapple Curry \$10.95

Grilled Atlantic salmon filet topped with red coconut curry pineapples, tomatoes and basil.

- 58. Steamed Clams \$10.95

Fresh clams steamed in aromatic herb infused coconut broth with lemongrass and kaffir lime leaves.

- 59. Sea Bass Edamame With Ginger Sauce \$14.95

Pan fried fresh Pacific Rim sea bass topped with edamame ginger sauce served with spinach and green beans.

- 60. Mango Tango Prawns \$14.95

Jumbo prawns sautéed with fresh mango, asparagus, snap peas, bell peppers, tomatoes and zesty mango sauce.

- 61. Tangy Butterfly Prawns \$14.95

Grilled stuffed jumbo prawns with minced pork served mixed green salad and sweet and sour sauce.

- 62. Taro Clay Pot Rice \$9.95

Baked prawns, chicken, taro root, ham, fresh ginger and edamame over rice in the clay pot.

- 63. Blue Crab Fried Rice \$12.95

Pan fried rice with fresh blue crab meat, egg and scallion.

- 64. Fisherman's Wife's \$13.95

Stir fried combo seafood, egg, light cream, curry powder, green onion and bell peppers.

- 65. Red Snapper with Black Bean Gravy \$12.95

Fried red snapper filet on top of crispy rice noodle over with Chinese broccoli in black bean gravy.

- 66. Pad Talay \$13.95

Combo seafood sautéed with green curry paste, bell peppers and basil.